

SAMPA'

WINE: 100% White Marzemina or Sampagna
DENOMINAZIONE: White wine
LOCATION OF VINEYARD: hills of Saint Lucia - DOC areas of Breganze
SOIL/LAND: volcanic soil hills
TYPE: extrabrut and sparkling



VINIFICATION: grapes are carefully selected during the harvest and placed in 10 kg cases. They are then soft pressed and fermented in a controlled temperature of 18° Celsius. It is aged in stainless steel vats with the must for approximately a month. A few weeks after bottling, partly as a result of the weather conditions, wine undergoes a second fermentation process known as refermentation. Ageing *sur lie* produces a wine with extra-fine bubbles and a cloudy appearance, with a slight yeast sediment at the bottom of the bottle. These deposits ensure that the bottle is not uncorked after refermentation, resulting in a dry wine without the sulphites added at the pre-fermentation stage.

CHARACTERISTICS: White wine produced from White Marzemina grapes. Straw-coloured, it has a marked wisteria fragrance, while in the mouth it is soft and savoury with just the right amount of effervescence. Excellent to enjoy throughout the whole meal, matches well with shellfish and also with the local speciality Colomba focaccia (usually prepared during Easter).

HOW TO SERVE: *1-FROM CLEAR TO CLOUDY*: Tilt the bottle slightly to stop the wine from spilling out and pour it slowly into the glass until it turns cloudy; anyone who wants the wine at the bottom can ask for it.

2- FROM CLEAR TO CLEAR: Decant the wine slowly to separate it from the sediment and serve in the glass.

3- ALL CLOUDY: Shake before "use", open the well-chilled bottle, keeping it slightly tilted and serve directly in the glass.

SERVING TEMPERATURE: 8°C.